



DINNERLY



Caprese Ciabatta with Grilled Tomato & Zucchini Fries

 30-40min  2 Servings

This meal makes us think of one of our fave tunes: Did you ever know that you're my hero, And everything I would like to be? I can fly higher than an eagle, For you are the wind beneath my wings. We've got you covered!

WHAT WE SEND

- plum tomatoes
- zucchini
- panko breadcrumbs ^{1,6}
- fresh basil
- ciabatta rolls ^{1,6}
- mozzarella ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 19g, Carbs 89g, Proteins 32g



1. Prep zucchini fries

Preheat oven to 425°F with a rack in lower third. Trim ends from **zucchini**, halve crosswise, then cut lengthwise into ½-inch thick sticks. Beat **1 large egg** in a medium bowl. In a sealable bag, combine **panko**, **1 teaspoon oil**, **1 teaspoon salt**, and **a few grinds peppers**; rub together to blend.



2. Bake zucchini fries

Lightly **oil** a rimmed baking sheet. Dip **zucchini** in **egg** letting excess drip back into bowl. Add zucchini to **panko mixture** in bag, shake to coat, tapping off excess. Arrange in a single layer on baking sheet. Bake on bottom rack, flipping once, until golden and easily pierced with a fork, 18–22 minutes. Season to taste with **salt**.



3. Prep ingredients

Meanwhile, thinly slice **mozzarella**. Cut **tomatoes** crosswise into ½-inch thick slices. Pick **basil leaves** from stems; discard stems. Split **ciabatta rolls**, if necessary. Lightly brush both sides of rolls and tomatoes with **oil**; season tomatoes with **salt** and **pepper**.



4. Grill bread & tomatoes

Preheat a grill or grill pan to high. Once hot, grill **ciabatta rolls**, flipping once, until charred, 1–2 minutes (watch closely). Grill **tomatoes**, flipping once, until charred, about 1 minute per side.



5. Finish & serve

Layer **grilled tomatoes**, **sliced mozzarella**, and **basil leaves** on **grilled ciabatta rolls**. Serve **caprese sandwich** with **zucchini fries** alongside. Enjoy!



6. Make it picky eater proof

Grill the bread and tomatoes in step 4, but then after you top it with the sliced mozzarella in step 5, stick it under the broiler to melt for 1–2 minutes, until browned and bubbly. Voila! Ciabatta pizza margheritas!